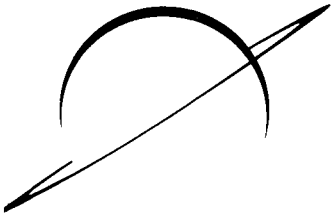

ZANUSSI

Instructions for the use and care of FM5 built-in oven

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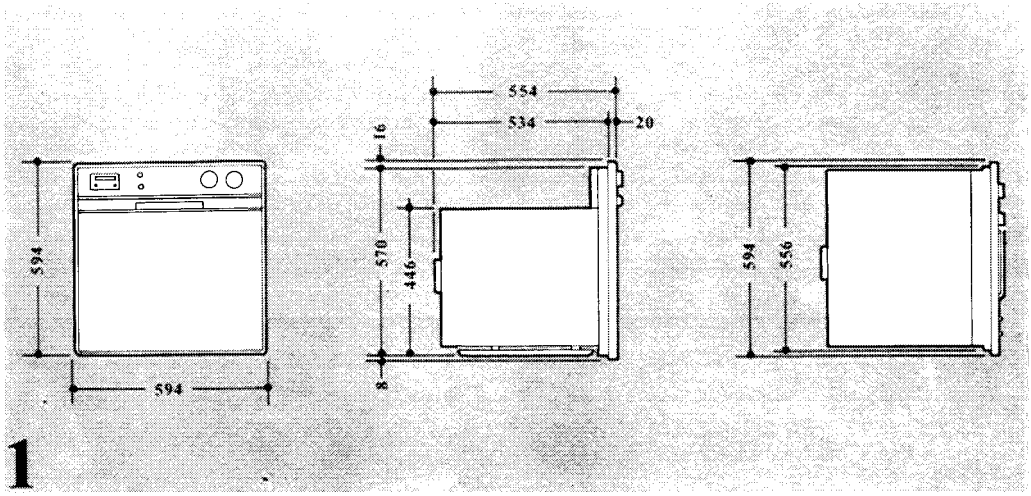
Important: The installation of the oven and connecting it to electricity must always be done by competent installers to standards and regulations currently in force.

Building-in

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and that proper arrangements are made for a continuous supply of air to the oven.



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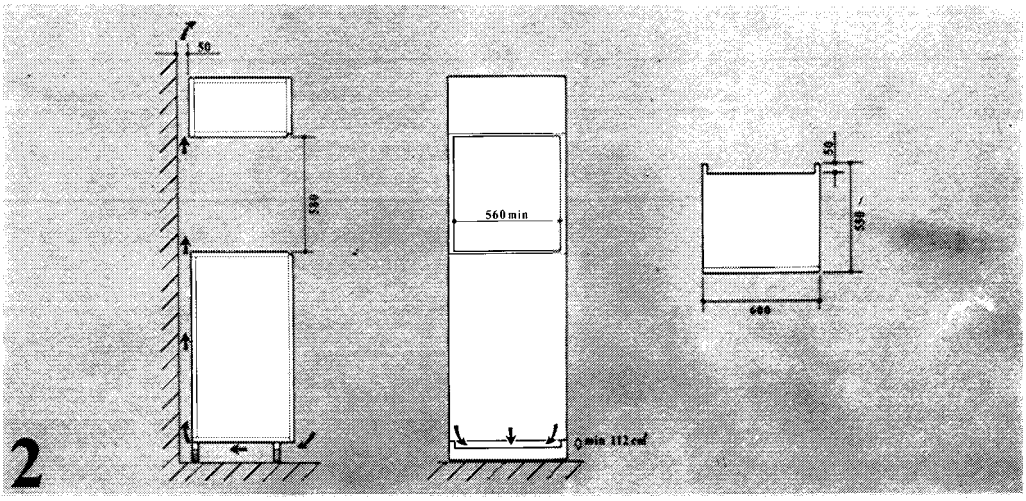
Dimensions of the recess for building into a tall kitchen unit (column)



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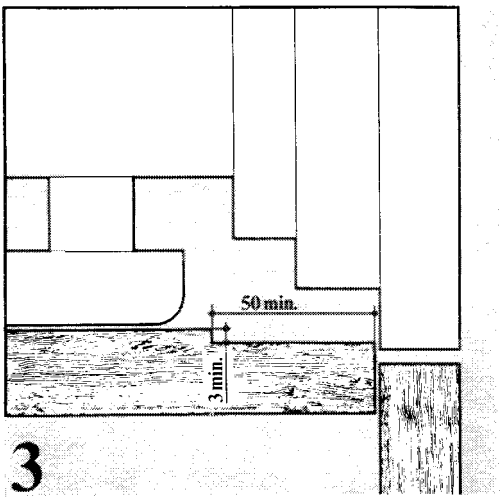
Important

To ensure en efficient ventilation, it is necessary to leave the openings provided at the bottom of the oven free, and for this purpose it is advisable to make a suitable groove in the oven supporting board.

Fig. 3 illustrates a possible solution.

Securing the oven to the cabinet

Fit the appliance into the cabinet recess. Open the oven door and secure the oven body to the kitchen cabinet by means of four wood screws correctly fitting the holes provided for the purpose on the perimeter frame (fig. 4).



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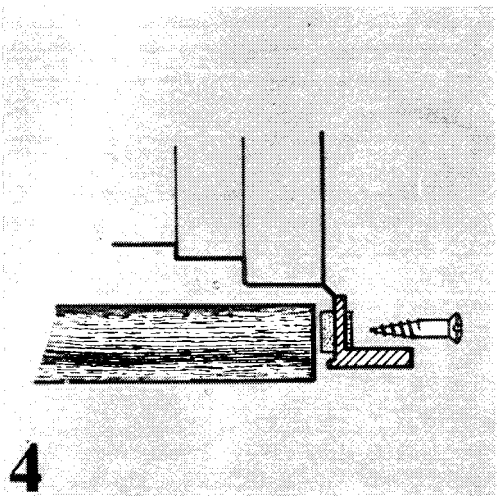
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Connecting to electricity

The oven is designed to be connected to 240V - 50Hz electricity supplies.

Maximum power rating	2540 W
Oven element rating	2500 W
Grill element rating	2000 W

The oven has an easily accessible terminal block marked as follows:

Letter L	Live terminal
Letter N	Neutral terminal
⏚	Earth

The cable used must have a cross section of at least 1.5 mm^2.
For direct connection to the mains supply a single pole switch with a minimum rating of 11 A must be fitted between the supply and the appliance.
This switch must not break the yellow/green earth cable at any point.
For plug and socket connection the plug must have a minimum rating of 11 A.

The appliance must be earthed

Important: after installation and connecting the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.
Before the appliance is connected check that: the limiter valve and the domestic installation can support the load;
the power supply is properly earthed;
the single pole switch used to connect the appliance to the supply is easily accessible after installation.

The manufacturers disclaim any responsibility should these safety instructions not be carried out.

This appliance meets the requirements laid down in EEC Directive No 76/889 dated 4/11/1976 relating to the suppression of radio interference.

Use and care

The Zanussi FM5 is a built-in oven containing a removeable grill at the top of the oven.

The oven is evenly heated throughout. A fan in the back wall distributes heated air round the food during cooking so that everything cooks in the same time regardless of where it is placed in the oven or how much is being cooked. Foods of different types, provided they require the same cooking temperature, can be cooked together and there is no possibility of any flavours or smells being transmitted from one food to another.

Cooking can be manual or automatic (without or with the programmer). This includes a digital clock, a minute minder and the dials and knobs by which the oven can be set to come on and go off unattended.

Indicator lights on the control panel show when the oven is switched on and the behaviour of the thermostat during cooking. A light comes on inside the oven when it is switched on and remains on until the oven goes off.

The panels which form the oven walls and roof are finished in a catalytic material which makes them virtually self-cleaning. The material changes fat splashes into a powder which is easily wiped off.

The grill cannot be used at the same time as the oven. The grill control provides a variety of heat settings.

The internal dimensions of the oven are:

height	310 mm
width	420 mm
depth	390 mm
volume	50,5 lt

When the oven is first installed

Once the oven is installed it is important to remove the protective materials which were put on in the factory. Remove from these parts the plastic film, then wipe with a cloth dipped in methylated spirit. Then switch the oven control to MAX and leave to run empty for 30 minutes to burn off any other protective materials.

Using the oven

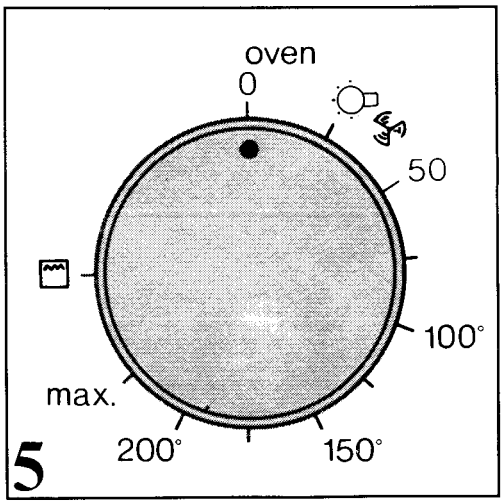
As soon as the oven is switched to a setting between 50°C and MAX, that fan starts up and runs until the oven control is switched off again (fig. 5).
The food should be put into the oven before switching on, even when cooking manually - the speed of heating up is so fast that there is no need to preheat.

The oven shelves can be fully filled, but a space of at least one free shelf runner should be left between loaded shelves.
All types and materials of cooking utensils can be used.
During cooking the door should be opened as little as possible.

Cooking Manually

When cooking without using the time control function knob 2 on the programmer must be turned so that the open hand symbol on dial 6 is in line with the pointer at its left (See fig. 6).

Arrange the food in the oven, shut the door and turn the oven control (See fig. 5) to the required temperature setting.
When the control reaches the indicator light will come on, also an internal oven light. This setting is NOT a cooking position but is intended for gentle thawing of frozen food.



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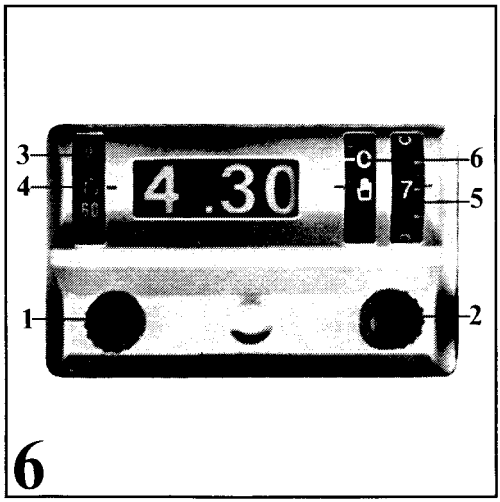

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Positions from 50°C to MAX are cooking positions and give a full range of temperatures. At these positions the light will come on until the oven has reached the correct temperature; after that it will come on and off showing how the temperature is being maintained.

Cooking Automatically

The oven or grill can cook automatically when the programmer is set to switch it on and off at given times without the need for anyone to be in attendance. Most foods cook well automatically but preference should be given to those which will not be affected by the waiting period.

The programmer includes a twelve hour digital clock, a minute minder and the time control function.

To set the digital clock

Pull out knob 1 and turn it either way until the correct time shows on the clock, then release the knob. The clock will now run continuously.

To use the minute minder

This is a simple timer and cannot be used at the same time as the automatic function. It can be set to ring at any time up to 60 minutes by turning knob 1 clockwise until the required time is in line against the pointer of dial 3. To turn off, turn knob 1 clockwise until the «Bell silenced» symbol lines up with the pointer. REMEMBER - the minute minder does NOT turn off the oven.

To use the automatic control

The clock is a twelve hour clock - afternoon and evenings are as on all twelve hour clocks, not continuing from 1200 to 1300 etc. The waiting (delay) time can be set for up to 12 hours and the maximum cooking time possible is 3 hours, 45 minutes.

To set the control, first put in the food and shut the oven door.

Turn knob 2 clockwise until the finishing time on dial 5 is in line with the pointer. Then turn the same knob anticlockwise until the cooking time needed on dial 6 is in line with the pointer. Switch the oven control to the appropriate temperature setting.

The programmer will bring the oven on and turn it off as it has been asked to do. When switched off the indicator lights will go off and 0 will show on dial 6.

It is wise to return the control to manual after each automatic cooking by turning dial 6 until the «open hand» symbol is in line with the pointer.

Here is an example of the programmer in action:

The meal has to be ready at 7.00 pm and needs cooking for 2 hours.

With knob 2 turn until 7 on dial 5 is in line with the pointer and then turn it the other way until 2 on dial 6 is in line with the pointer.

Switch the oven control to the appropriate temperature setting. The oven will come on at 5.00 pm and go off at 7.00 pm.

Using the grill

As with the oven the grill control (see fig. 7) can be set to a number of different heat settings. At MAX the thermostat controlling the heat does not operate and the element stays on continuously to give the highest heat possible. The grill can be operated by the automatic timer.

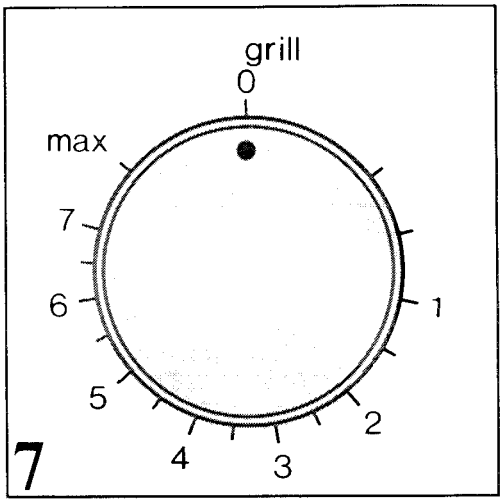
Foods to be grilled are placed on the wire grid in the grill pan, which can be curved either upward or downwards to give the required distance from the element. The pan is then put into either the third or fourth runner position, counting from the bottom of the oven upwards.

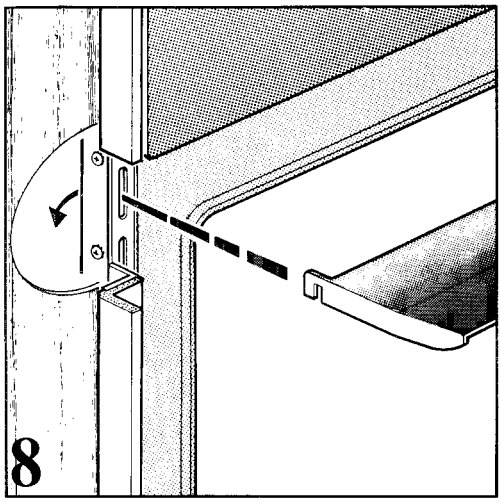
Important: Because the grill element is in the top of the oven the door must be left ajar during grilling. This means that the escaping heat from the grill could overheat the control panel, so to prevent this happening it is essential that the deflector provided to protect the panel is in place before the grill is switched on. The screen is put in place as shown (fig. 8).

To use the grill

Open the oven door until it is ajar and place the heat deflector in position. Turn the oven control (see fig. 5) to ⊟ and then set the grill control to the heat setting required.

When grilling is over, remove the heat deflector and shut the door.





Cleaning

After use wipe over the rest of the oven with a cloth wrung out in liquid detergent. Do not use abrasive scourers or steel wool on any stainless steel, painted or enamelled surfaces. Always wait until the oven is cool before cleaning - this is particularly important where the glass oven door is concerned.

From time to time it will be necessary to do a more thorough cleaning. When the operations described below are carried out the oven should first be unplugged or switched off from the electricity supply.

To remove the fan filter

This filter protects the fan from fat splashes; it should be cleaned after roasting has taken place. Unscrew the two finger nuts securing it to the back lining and lift it out. Wash carefully, replace and tighten the finger nuts.

To remove and clean the oven panels

If any build-up of deposit appears on the catalytically finished panels they should be removed for a more thorough cleaning. To do this:
unplug and remove the grill element
unclip the shelf runners by pushing up and remove them;
lift the side panels off their support pins;
slide out roof panel;
remove the screws holding the back panel in position and lift it out.
Wash the panels with very hot water and a detergent, using a solf cloth.
NEVER use any abrasive cleaners or cloths, or steel wood on the catalytic surfaces.

Power cuts

Should the electricity supply fail for any reason remember to reset the digital clock to the right time when the power comes back. Make sure the minute minder is set to «Bell silenced» or the clock will not turn.

After every meat roasting wipe down the oven panels with a damp cloth as soon as they have cooled down so that the powdery remains of fat splashes are removed.

What happens if something goes wrong

If the cooker does not come on when cooking manually, first check that the programmer is set with the open hand (manual) symbol on dial 6 (see fig. 6) is in line with the pointer.

If this is as it should be and the oven still does not come on:
- check that it is plugged in properly;
- check that the socket switch and/or the switch from the supply to the oven are ON;
- replace the fuse in the plug, when present, with another of the appropriate rating and check that this plug has been wired up properly;
- check that the socket, when present, is supplying power — do this by plugging in another appliance that is known to be working properly;
- check that the fuse in the consumer unit (fuse box) is intact.

If, after all these checks, the oven still does not work, send for your local Zanussi service centre listed in the telephone directory. It helps to jot down the name and address and telephone number in the space below.

ZANUSSI GUARANTEE CONDITIONS

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of the enclosed card.

We, Zanussi Limited, guarantee that if within twelve months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials we will at our option repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on rating plate.
- The appliance has been used for normal domestic purposes and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- The appliance is still in the possession of the original purchaser.
- Any appliance or defective part replaced shall become our property.

This guarantee does not cover any damage caused during transportation or the replacement of any light bulbs or removable parts of glass or plastic.

Should you require service on your Zanussi appliance consult the enclosed list for your nearest network centre. If the product is under first year guarantee then you will be required to produce proof of date of purchase to the engineer. If it is under 5 year cover then you must show your cover card to the engineer.

Please ensure that the enclosed pre-addressed card is stamped, completed in full and forwarded to Zanussi Limited, to enable the guarantee to be recorded. Also complete the space below as your own record of the guarantee.

GUARANTEE RECORD

Appliance purchased from _____ on _____

Guarantee card no _____ Model no _____

Serial no _____ (These details may be taken from your Guarantee Record Card)

Your name _____

Address _____